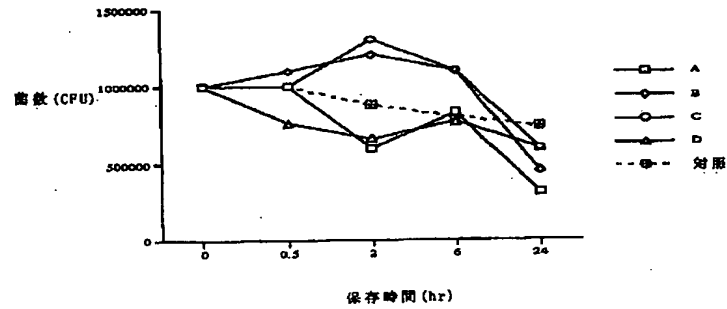


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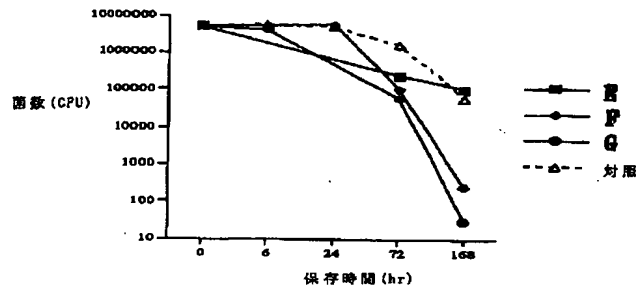
State Intellectual Property Office of the People's Republic

Title: Preparation of soy sauce contg. vegetable preservative			
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Abstract			
<p>The present soy sauce contg. vegetable preservative is made by low-temp. vacuum distillation of garlic oil extracted from garlic bulb, then adding the said garlic oil into soy sauce as preservative in an amount of 0.1% or greater. The soy s auce with the present garlic oil as preservative is harmless to human health and has disinfection function, extended storage period, and little garlic flavour for enhanced taste at no additional production cost.</p>			

【図3】



【図4】



フロントページの続き

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